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Red Lobster Cheese Biscuits

Serving Size : 10 Preparation Time
:0:00 Categories : Breads Biscuits

Cake Mix

Amount Measure Ingredient —
Preparation Method

—WALDINE VAN GEFFEN
VGHC42A—

1 cup Milk

1/3 cup Mayo

**1 tablespoon Sugar —
or**

3 packages Sweet & Low

2 cups Self-rising flour

1/4 cup Kraft's American cheese —
grate

Liquid margarine

Garlic powder

Kraft American Cheese food

Combine milk, Mayo, sugar and flour.
Beat with mixer at high speed, not quite
1 minute until smooth and completely
combined. Remove beaters. Use rubber
spatula to streak the dough with 1/4c
cheese food. Drop batter equally
between 10 paper-lined muffin wells.

Drizzle top of each with ts liquid margarine and dust each with a little garlic powder plus 1 scant ts additional cheese food. Bake 350~ 25 to 30 minutes or until golden brown and tripled in size. Cool in pan on racks for 30 minutes. Add only enough flour so batter drops from spoon.